

Pizza Stuffed Peppers



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Recipe by: Laura Vitale

Serves 4-8 depending on appetite

Prep Time: 20 minutes

Cook Time: 1 hours 0 minutes

Ingredients

__ 4 Bell Peppers, halved lengthwise and seeded

__ 1 lb of Ground Beef

__ 4 oz of Chopped Pepperoni

__ 2 Tbsp of Grated Onion

__ 2 Cloves of Garlic, minced

__ 1 Egg

__ 1 cup of Leftover Plain stuffing or ½ cup of Breadcrumbs

__ 2 Tbsp of Chopped Parsley

__ Salt, to taste

__ 3 cups of Marinara Sauce, or more to taste

__ 2 tsp of Oregano

__ Grated Parm

__ 1 cup of Shredded Mozzarella or Italian Three Cheese Blend

1) Preheat your oven to 350 degrees, add about 2-3/4 cups of the sauce in the bottom of a casserole dish and arrange the peppers on top (cut side up), set aside.

2) In a large bowl, add the beef, pepperoni, 1/4 cup of marinara sauce, egg, stuffing, grated onion, minced garlic, parsley, salt and about ¼ cup of freshly grated parm.

3) Mix everything together, stuff the peppers, cover them with aluminum foil and pop them in the oven for about 45 minutes then remove the foil, top with the cheese and cook them for another 15 minutes uncovered.

4) serve and enjoy!

